

## Food and Drug Administration, HHS

## § 102.55

(2) Not less than one-half the height of the largest type used in the words “fish \_\_\_\_\_.”

### § 102.46 Pacific whiting.

“Pacific whiting” or “North Pacific whiting” is the common or usual name of the food fish *Merluccius productus*.

[44 FR 45617, Aug. 3, 1979]

### § 102.47 Bonito.

“Bonito” or “bonito fish” is the common or usual name of the following food fishes:

*Cybiosarda elegans* (Whitely, 1935)—Leaping bonito

*Gymnosarda unicolor* (Ruppell, 1838)—Dogtooth tuna

*Orcynopsis unicolor* (Geoffroy St. Hilaire, 1817)—Plain bonito

*Sarda australis* (Macleay, 1880)—Australian bonito

*Sarda chiliensis* (Cuvier, 1831)—Eastern Pacific bonito

*Sarda orientalis* (Temminck and Schlegel, 1844)—Striped bonito

*Sarda sarda* (Bloch, 1793)—Atlantic bonito

[55 FR 45797, Oct. 31, 1990]

### § 102.49 Fried clams made from minced clams.

(a) The common or usual name of the food product that resembles and is of the same composition as fried clams, except that it is composed of comminuted clams, shall be “fried clams made from minced clams.”

(b) The words “made from minced clams” shall immediately follow or appear on a line(s) immediately below the words “fried clams” and in easily legible boldface print or type in distinct contrast to other printed or graphic matter, and in a height not less than the larger of the following alternatives:

(1) Not less than one-sixteenth inch in height on packages having a principal display panel with an area of 5 square inches or less and not less than one-eighth inch in height if the area of the principal display panel is greater than 5 square inches; or

(2) Not less than one-half the height of the largest type used in the words “fried clams.”

### § 102.50 Crabmeat.

The common or usual name of crabmeat derived from each of the fol-

lowing designated species of crabs shall be as follows:

Scientific name of crab	Common or usual name of crabmeat
<i>Chionoecetes opilio</i> , <i>Chionoecetes tanneri</i> , <i>Chionoecetes bairdii</i> , and <i>Chionoecetes angulatus</i>	Snow crabmeat.
<i>Erimacrus isenbeckii</i>	Korean variety crabmeat or Kegani crabmeat.
<i>Lithodes aequispina</i>	Brown King crabmeat.
<i>Paralithodes brevipes</i>	King crabmeat or Hanasaki crabmeat.
<i>Paralithodes camtschaticus</i>	King crabmeat and Paralithodes Platypus.

[42 FR 14322, Mar. 15, 1977, as amended at 60 FR 34460, July 3, 1995]

### § 102.54 Seafood cocktails.

The common or usual name of a seafood cocktail in package form fabricated with one or more seafood ingredients shall be:

(a) When the cocktail contains only one seafood ingredient, the name of the seafood ingredient followed by the word “cocktail” (e.g., shrimp cocktail, crabmeat cocktail) and a statement of the percentage by weight of that seafood ingredient in the product in the manner set forth in § 102.5(b).

(b) When the cocktail contains more than one seafood ingredient, the term “seafood cocktail” and a statement of the percentage by weight of each seafood ingredient in the product in the manner set forth in § 102.5(b).

### § 102.55 Nonstandardized breaded composite shrimp units.

(a) The common or usual name of the food product that conforms to the definition and standard of identity described by § 161.175(c)(6) of this chapter, except that the food is made from comminuted shrimp and is not in raw frozen form, shall be “\_\_\_\_\_ made from minced shrimp,” the blank to be filled in with the words “breaded shrimp sticks” or “breaded shrimp cutlets” depending upon the shape of the product, or if prepared in a shape other than that of sticks or cutlets “breaded shrimp \_\_\_\_\_ made from minced shrimp,” the blank to be filled by a word or phrase that accurately describes the shape and that is not misleading.

(b) The words “made from minced shrimp” shall immediately follow or